

Gold Where It's Found

"There's gold where you find it."

It's an adage familiar to prospectors who dare the loneliness of the wilds, the heat of the summer and the snow and ice of the winter in the hope of some day striking that elusive vein which shall put an end to their quest. It is not only current among prospectors, but the truth of its assertion has recently been perpetuated in movement as the title to a popular film. The adage gives point to many a saga of the hinterlands where men have gone grizzled and grey in a vain search for the precious metal and have finally laid down pick and shovel in the life of their labor unrequited. One feels stirred to pity at such stories and is tempted to wonder if they might not have found a better reward if they had pursued some other vocation. Less romantic, but more certain, they might have found a more certain better had they observed and heeded the call of opportunities close at hand instead chasing the rainbow which led them far afield.

Other Opportunities

Similarly one may be led to speculate at times whether some of our governments are not passing up an opportunity which lies at their door to develop to its utmost, latent wealth which might be readily made available, or developed to a much greater extent than it has been in recent years; whether or not some of the efforts which are being made to search for hidden riches in remote areas might not return steadily cumulating dividends of greater value in the long run, if they were turned to the cultivation of prospects outside our back doors.

Specifically, reference is made to the tourist traffic from south of the international boundary. A stream of great value that will soon be ripe for the plucking if the life is cultivated with care and the product is nursed with an eye to encouragement of a greater yield at harvest time. That there are good possibilities in this comparatively new found industry, and that it would respond readily if the necessary encouragement were given, there can be no doubt, when one reads of the growth it is making with the comparatively small effort that it is making to develop it. One finds, for instance, that under the effort on the part of the people of this country and their representatives, that it is an industry that is growing rapidly and materially and one is inclined to wonder whether greater efforts would not bring astonishing results, and in a very short time.

For instance, latest statistics, just to hand, reveal that the total estimated expenditures in Canada of tourists from other countries during 1937 amounted to approximately \$25,000,000 with \$251,000 in 1936, a gain in one year of \$43,383,000 and of this amount a total expenditure of \$27,710,000 is attributed by the Department of National Revenue at Ottawa to tourists from the United States.

A Growing Industry

The total for last year is not far short of the value of the Western wheat crop in an average normal year. That is true that the bulk of the benefit is derived by Eastern Canada and British Columbia. Nevertheless, when this comparatively new-found gold mine yields an increase of approximately 15 per cent in one year, it is an industry that is worth the effort to develop it, one is warranted in anticipating that more vigorous prosecution of effort would result in increasing production by leaps and bounds.

The figures amply demonstrate that the "ore" is available in much greater quantity and that Americans are making greater efforts to visit this country in increasing numbers and thus assist in improving our revenues.

If Western Canada is to share to a greater extent in this potential source of wealth it is absolutely essential that more attention be given to the highways of the country. More links are needed between the highways on both sides of the border and more efforts should be made to make roads made to improve and maintain in a high state of efficiency the highways already built.

While it is true that the Canadian west has much of interest to offer to tourists from the south, more could be done to add to the attractions. There is much land in the prairie countries which is not of sufficiently high quality to farm profitably and some of this land could be converted into parks, game preserves and beauty spots under a program of reforestation.

Publicity Needed

And when more good roads are available and more wider areas are developed as parks and playgrounds, not only for visitors from the south but also for our own people, the necessity of making these attractions well known to prospective tourists by a well directed and co-ordinated publicity program should not be overlooked.

It is true that something has been done in this direction in the past, but depression has impeded progress. Now, it appears, however, that the time is approaching when much more should be done and that such an undertaking will not be hampered one iota if much of the work is undertaken as an unemployment relief measure.

Titled Cleric

Canada's Only Titled Clergyman

Leaves For England

Sir Francis Heathcote, archdeacon of Vancouver, was bound for England, slightly confused over the turn of events that have made him Canada's only titled clergyman.

Leaving Montreal for Quebec, where he boarded the liner Empress of Australia for England, the tall, handsome cleric who came to Canada from England in the 80's, told reporters he had little or no information on his inheritance.

He said his succession to Sir Gilbert Heathcote was bewildering because he had been so far from the line.

"I'm the sixth son of a third son," he said, "and I have no nephew in between, but they are all dead now."

Sir Francis has no church in Canada, the Vancouver archdeacon being an endowment of Lady Burdett-Coutts.

Home medicine cabinets have been invented with combination locks to prevent children opening them.

THIS BACKACHE ISN'T A GAGONY!

KIDNEYS WILL CAUSE IT!

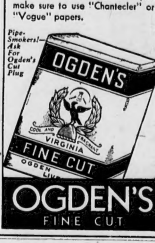
Stagnant kidneys let your system accumulate in your system. Lame back, lumbago and rheumatism are the result. The pills will give the kidneys the help they need to get rid of the waste that causes the pain. Please take these pills. They save their health.

GIN PILLS FOR THE KIDNEYS.

"GET A LINE ON OGDEN'S"



Up with a real neat Roll-up cigarette with Ogdens' Fine Cut and you'll come the lovely enjoyment that this cooler and more luscious tobacco gives. You'll find them even better if you make use of our "Chiclets" or "Vape" noses.



Big Fleet For Russia

Soviets Plan To Greatly Increase Naval Power

Plans intended to make Soviet Russia one of the great naval powers of the world are being pushed and should begin to bear fruit within the next four or five years.

Realizing a great maritime Russia is not possible without a powerful high seas fleet, Soviet leaders have already completed the initial technical work which will give the nation a huge four-arm fleet grouped on the Baltic, White and Black seas and the Pacific ocean.

Equipment is now ready by which the nation should be enabled to make a great maritime Russia in 15.78 lines together with powerful protective armament. Foreign technicians are being brought to the stages of the construction period. The last two modern cruisers built at Leningrad were constructed with the aid of Italian engineers.

SELECTED RECIPES

ORANGE CREAM

2 1/2 cups milk

1 cup white sugar

4 tablespoons St. Lawrence or Durham Corn Starch

2 tablespoons orange juice

2 tablespoons lemon juice

2 tablespoons orange and lemon rinds mixed

1 teaspoon salt

Add graded rinds to juices and allow to stand 30 minutes.

Double boiler. Add sugar and corn starch mixed with remaining milk. Stir constantly until thick.

Add beaten egg yolks and salt. Cook 5 minutes.

Add strained fruit juice and corn starch. Pour over remaining egg whites to late. Cover with meringue and bake in water bath.

Milk. Stir constantly until thick.

1/2 cup white sugar

4 tablespoons St. Lawrence or Durham Corn Starch

2 tablespoons orange juice

2 tablespoons lemon juice

2 tablespoons orange and lemon rinds mixed

1 teaspoon salt

Add graded rinds to juices and allow to stand 30 minutes.

Double boiler. Add sugar and corn starch mixed with remaining milk. Stir constantly until thick.

Add beaten egg yolks and salt. Cook 5 minutes.

Add strained fruit juice and corn starch. Pour over remaining egg whites to late. Cover with meringue and bake in water bath.

Milk. Stir constantly until thick.

1/2 cup white sugar

4 tablespoons St. Lawrence or Durham Corn Starch

2 tablespoons orange juice

2 tablespoons lemon juice

2 tablespoons orange and lemon rinds mixed

1 teaspoon salt

Add graded rinds to juices and allow to stand 30 minutes.

Double boiler. Add sugar and corn starch mixed with remaining milk. Stir constantly until thick.

Add beaten egg yolks and salt. Cook 5 minutes.

Add strained fruit juice and corn starch. Pour over remaining egg whites to late. Cover with meringue and bake in water bath.

Milk. Stir constantly until thick.

1/2 cup white sugar

4 tablespoons St. Lawrence or Durham Corn Starch

2 tablespoons orange juice

2 tablespoons lemon juice

2 tablespoons orange and lemon rinds mixed

1 teaspoon salt

Add graded rinds to juices and allow to stand 30 minutes.

Double boiler. Add sugar and corn starch mixed with remaining milk. Stir constantly until thick.

Add beaten egg yolks and salt. Cook 5 minutes.

Add strained fruit juice and corn starch. Pour over remaining egg whites to late. Cover with meringue and bake in water bath.

Milk. Stir constantly until thick.

1/2 cup white sugar

4 tablespoons St. Lawrence or Durham Corn Starch

2 tablespoons orange juice

2 tablespoons lemon juice

2 tablespoons orange and lemon rinds mixed

1 teaspoon salt

Add graded rinds to juices and allow to stand 30 minutes.

Double boiler. Add sugar and corn starch mixed with remaining milk. Stir constantly until thick.

Add beaten egg yolks and salt. Cook 5 minutes.

Add strained fruit juice and corn starch. Pour over remaining egg whites to late. Cover with meringue and bake in water bath.

Milk. Stir constantly until thick.

1/2 cup white sugar

4 tablespoons St. Lawrence or Durham Corn Starch

2 tablespoons orange juice

2 tablespoons lemon juice

2 tablespoons orange and lemon rinds mixed

1 teaspoon salt

Add graded rinds to juices and allow to stand 30 minutes.

Double boiler. Add sugar and corn starch mixed with remaining milk. Stir constantly until thick.

Add beaten egg yolks and salt. Cook 5 minutes.

Add strained fruit juice and corn starch. Pour over remaining egg whites to late. Cover with meringue and bake in water bath.

Milk. Stir constantly until thick.

1/2 cup white sugar

4 tablespoons St. Lawrence or Durham Corn Starch

2 tablespoons orange juice

2 tablespoons lemon juice

2 tablespoons orange and lemon rinds mixed

1 teaspoon salt

Add graded rinds to juices and allow to stand 30 minutes.

Double boiler. Add sugar and corn starch mixed with remaining milk. Stir constantly until thick.

Add beaten egg yolks and salt. Cook 5 minutes.

Add strained fruit juice and corn starch. Pour over remaining egg whites to late. Cover with meringue and bake in water bath.

Milk. Stir constantly until thick.

1/2 cup white sugar

4 tablespoons St. Lawrence or Durham Corn Starch

Foreign Spies

Try To Filch Secrets From U.S. Airplane Factories

Foreign spies, trying to filch secrets from American war plane factories, want to know how the United States proposes to operate planes of the future without propellers.

They would like to find out the extent of United States laboratory work in launching aircraft without propellers, weighing several hundred thousand pounds, by catapult.

They risk their lives to steal the designs for aircraft bomb sights which enable army and navy airmen to reach a target unerringly from an altitude of four miles.

When 15 persons were indicted on charges of espionage, it was learned from confidential sources, it marked only the beginning of a drive against more than one foreign spy ring.

Ramifications of the work of foreign secret intelligence agents in Canada are being pushed and should begin to bear fruit within the next four or five years.

Realizing a great maritime Russia is not possible without a powerful high seas fleet, Soviet leaders have already completed the initial technical work which will give the nation a huge four-arm fleet grouped on the Baltic, White and Black seas and the Pacific ocean.

Equipment is now ready by which the nation should be enabled to make a great maritime Russia in 15.78 lines together with powerful protective armament. Foreign technicians are being brought to the stages of the construction period. The last two modern cruisers built at Leningrad were constructed with the aid of Italian engineers.

Milk. Stir constantly until thick.

1/2 cup white sugar

4 tablespoons St. Lawrence or Durham Corn Starch

2 tablespoons orange juice

2 tablespoons lemon juice

2 tablespoons orange and lemon rinds mixed

1 teaspoon salt

Add graded rinds to juices and allow to stand 30 minutes.

Double boiler. Add sugar and corn starch mixed with remaining milk. Stir constantly until thick.

Add beaten egg yolks and salt. Cook 5 minutes.

Add strained fruit juice and corn starch. Pour over remaining egg whites to late. Cover with meringue and bake in water bath.

Milk. Stir constantly until thick.

1/2 cup white sugar

4 tablespoons St. Lawrence or Durham Corn Starch

2 tablespoons orange juice

2 tablespoons lemon juice

2 tablespoons orange and lemon rinds mixed

1 teaspoon salt

Add graded rinds to juices and allow to stand 30 minutes.

Double boiler. Add sugar and corn starch mixed with remaining milk. Stir constantly until thick.

Add beaten egg yolks and salt. Cook 5 minutes.

Add strained fruit juice and corn starch. Pour over remaining egg whites to late. Cover with meringue and bake in water bath.

Milk. Stir constantly until thick.

1/2 cup white sugar

4 tablespoons St. Lawrence or Durham Corn Starch

2 tablespoons orange juice

2 tablespoons lemon juice

2 tablespoons orange and lemon rinds mixed

1 teaspoon salt

Add graded rinds to juices and allow to stand 30 minutes.

Double boiler. Add sugar and corn starch mixed with remaining milk. Stir constantly until thick.

Add beaten egg yolks and salt. Cook 5 minutes.

Add strained fruit juice and corn starch. Pour over remaining egg whites to late. Cover with meringue and bake in water bath.

Milk. Stir constantly until thick.

1/2 cup white sugar

4 tablespoons St. Lawrence or Durham Corn Starch

2 tablespoons orange juice

2 tablespoons lemon juice

2 tablespoons orange and lemon rinds mixed

1 teaspoon salt

Add graded rinds to juices and allow to stand 30 minutes.

Double boiler. Add sugar and corn starch mixed with remaining milk. Stir constantly until thick.

Add beaten egg yolks and salt. Cook 5 minutes.

Add strained fruit juice and corn starch. Pour over remaining egg whites to late. Cover with meringue and bake in water bath.

Milk. Stir constantly until thick.

1/2 cup white sugar

4 tablespoons St. Lawrence or Durham Corn Starch

2 tablespoons orange juice

2 tablespoons lemon juice

2 tablespoons orange and lemon rinds mixed

1 teaspoon salt

Add graded rinds to juices and allow to stand 30 minutes.

Double boiler. Add sugar and corn starch mixed with remaining milk. Stir constantly until thick.

Add beaten egg yolks and salt. Cook 5 minutes.

Add strained fruit juice and corn starch. Pour over remaining egg whites to late. Cover with meringue and bake in water bath.

Milk. Stir constantly until thick.

1/2 cup white sugar

4 tablespoons St. Lawrence or Durham Corn Starch

2 tablespoons orange juice

2 tablespoons lemon juice

2 tablespoons orange and lemon rinds mixed

1 teaspoon salt

Add graded rinds to juices and allow to stand 30 minutes.

Double boiler. Add sugar and corn starch mixed with remaining milk. Stir constantly until thick.

Add beaten egg yolks and salt. Cook 5 minutes.

Add strained fruit juice and corn starch. Pour over remaining egg whites to late. Cover with meringue and bake in water bath.

Milk. Stir constantly until thick.

1/2 cup white sugar

4 tablespoons St. Lawrence or Durham Corn Starch

2 tablespoons orange juice

2 tablespoons lemon juice

2 tablespoons orange and lemon rinds mixed

1 teaspoon salt

Add graded rinds to juices and allow to stand 30 minutes.

Double boiler. Add sugar and corn starch mixed with remaining milk. Stir constantly until thick.

Add beaten egg yolks and salt. Cook 5 minutes.

Add strained fruit juice and corn starch. Pour over remaining egg whites to late. Cover with meringue and bake in water bath.

Milk. Stir constantly until thick.

1/2 cup white sugar

4 tablespoons St. Lawrence or Durham Corn Starch

2 tablespoons orange juice

2 tablespoons lemon juice

2 tablespoons orange and lemon rinds mixed

1 teaspoon salt

Add graded rinds to juices and allow to stand 30 minutes.

Double boiler. Add sugar and corn starch mixed with remaining milk. Stir constantly until thick.

Add beaten egg yolks and salt. Cook 5 minutes.

Add strained fruit juice and corn starch. Pour over remaining egg whites to late. Cover with meringue and bake in water bath.

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1/2 cup white sugar

4 tablespoons St. Lawrence or Durham Corn Starch

2 tablespoons orange juice

2 tablespoons lemon juice

2 tablespoons orange and lemon rinds mixed

1 teaspoon salt

Add graded rinds to juices and allow to stand 30 minutes.

Double boiler. Add sugar and corn starch mixed with remaining milk. Stir constantly until thick.

Add beaten egg yolks and salt. Cook 5 minutes.

Add strained fruit juice and corn starch. Pour over remaining egg whites to late. Cover with meringue and bake in water bath.

Milk. Stir constantly until thick.

1/2 cup white sugar

4 tablespoons St. Lawrence or Durham Corn Starch

2 tablespoons orange juice

2 tablespoons lemon juice

2 tablespoons orange and lemon rinds mixed

1 teaspoon salt

Add graded rinds to juices and allow to stand 30 minutes.

Double boiler. Add sugar and corn starch mixed with remaining milk. Stir constantly until thick.



This Big Customer HAS A HUGE APPETITE FOR WESTERN PRODUCE

THIS man is a composite of many thousands of Eastern industrial workers. He's a husky fellow and he burns up plenty of energy when he's busy.

It takes lots of Western food to keep him going. But when he's idle he goes off his feed so badly that even Western produce cannot tempt him.

Which is just another way of saying that an active industrial East—typified by the Automotive Industry and the industries that supply its parts and raw materials—is vital to the well-being and prosperity of the agricultural West.

More than 6,000,000 lbs. of poultry over 2,000,000 eggs; over 200,000 lbs. of butter and meats, live and dressed, to the value of over \$15,000,000, were bought from the West last year by Eastern industrial people. Your purchase of a Canadian-built car helps keep these people active—and brings your good money back West again.

AUTOMOTIVE INDUSTRIES OF CANADA

For statistical and further information about this industry, write to Automotive Industries, 1100 Lawrence Building, Toronto.

CONTRACT AWARDED

When a corporation wishes to build a factory . . . When a town constructs new cement sidewalks . . . whenever large works are planned, the first step is almost invariably a request for bids on the work. This practice of competitive bidding has saved millions of dollars. It assures the town or corporation of getting the best value for every dollar spent.

The same system can be applied to your own buying. And you can save a proportionate amount of money. How? Simply by consulting the advertising pages of the paper!

When you find yourself in need of anything—don't rush out and buy the first one offered you. Exercise the power of selection that the advertisements give you. Read about them—what they are like and will do, who makes it and what it costs. Then, when you find the one that best suits your pocket book and needs, buy it! In this way you'll be spending your money wisely. You'll know what you're getting and how much it costs—before you buy it.

Every advertisement is the bid of some business firm for your trade; consider them carefully before buying

Town & District

Mr. and Mrs. J. Webb have been spending a few days visiting the latter's parents in Drumheller.

Miss Rose Delores of Calgary is spending her school holidays at V.A. A. Bennett's home.

Miss K. Beach left for Vancouver where she will visit relatives for a short time.

Mrs. V. McMann left Thursday for Calgary where she has accepted a position for several weeks.

Mr. and Mrs. Dux James and child of Calgary spent the past week in Glenora holidaying and visiting relatives.

The setting up of binders and combines by the local implement men indicates that the harvest season is not far off.

A press in time home grown sweetberries are at their height and many a house wife is busy preserving them.

Mr. and Mrs. McCaffery of Calgary and Mrs. Eldas Beaupre formerly of Glenora were visitors to the farm home of J. A. Bennett.

Mrs. Davies and Jimmy Davis, Jr. and Miss Wabham of Illinois, are visiting at the home of their grandfather Mrs. J. C. Hutchison.

In a cheerful ceremony at the Blackfoot Indian, Sun Dance last Wednesday afternoon General Mac Donald was made an Indian chief.

Rev. V. M. and Mrs. Gilbert of Stratton have been spending a few days visiting at the home of Adj. and Mrs. J. Sutcliffe.

Mr. and Mrs. A. W. Gilbert and daughter Muriel, left Sunday for Lintlaw, Saskatchewan, where they will visit with friends for a short time.

Mrs. M. Brown is visiting friend in Calgary for a week or so. Later she will go to the southern part of the province where she will spend several weeks.

Mr. and Mrs. J. McLean who live near Lebride and Mr. and Mrs. Thompson of Calgary spent Sunday at the home of Mr. and Mrs. Duncan McLean.

Almost every person who can get away has to visit the Calgary show this week. Judging from those who have seen the stampede and exhibition it is "some show".

It is stated that the heads of wheat in the field of A. Wilson are six inches long and is thought to be some thing of a record. The land on which this wheat is growing was irrigated last year but not this as there has been sufficient rain.

Howard Brown, a one time resident of Glenora, but now living in Calgary, arrived in town on Monday for his annual visit. He will go with the artillery boys to camp in Manitoba tomorrow.

Mr. and Mrs. H. Merrick of Glenora, announce the engagement of their daughter, Lily May Florence to Mr. Charles Andrew Millouir, old son of Mr. and Mrs. A. Millouir of Clearwater, Manitoba.

The Junior U.F.A. under the supervision of Mrs. B. Oliver and Mrs. R. Oliver and Mrs. A. McLeay will take their holidays from July 18 to 24 at Bragg Creek camping grounds. Final arrangements were made at the recent Junior meeting.

Robert and Albert Riddell and Ken Boyd of the Glenora band lend their support to the Strathcona band by playing with them in the parade at Calgary Monday morning. Spectators from this part of the country state the boys did well.

A reception was held for Rev. St. Marie Bathilda, daughter of Mr. and Mrs. Arthur Blais. The immediate relatives met at the home of Mr. and Mrs. A. Duc (nee Rita Blais) where an anniversary dinner was served. Rev. St. Marie Bathilda is now in Edmonton where she will attend summer school prior to her return to Pincher Creek.

Misses Elizabeth and Eleanor Gooderman were successful in getting several prizes at the school which have been attending at Banff. Elizabeth won her general proficiency in high school prize; house prize for neatness and a special prize for musical work. Eleanor won the Mary MacDonald ski cup; a prize in the double scull race; a tennis prize and a cup for swimming.

Meadowbrook held their annual sports day last week. The football

game between Rockyford girls and Meadowbrook girls was a close affair. First one team then the other would be ahead and at the end of the ninth the score was tied. The second game between Meadowbrook and Glenora was won by the former by a close score. At one time Glenora was two runs ahead. Those who saw the games state they were the best played in this vicinity for years and kept everybody on their toes until the end. An enjoyable dance was staged in the hall in the evening.

THE WORLD OF WHEAT

By H. G. L. Strang, Director of "Crop Testing Plant"

We note with sadness that Mr. George Broomhall, admittedly the greatest expert in the world on international grain, is dead.

Mr. Broomhall was connected with great wheat industry in England even before the first shipment of wheat left Western Canada 61 years ago.

He was ever a most sympathetic friend to the producers of all countries, and he was never tired of drawing attention to the difficulties of the farmer, and to contend with.

He ranks, in my humble opinion, in his service to agriculture with the greatest plant breeders and agricultural scientists.

Perhaps no one word has been given so grossly and inappropriately as the word "service" to be applied by the very highest and most ethical standards Mr. Broomhall rendered to society a decided and most valuable service for his mental regard in life was but a microscopic fraction of the value of the contribution he made to the welfare of the people of all nations.

Mr. Broomhall's chief claim to fame is that the information which he accumulated so painstakingly for the end of the earth and which is made available so freely to all, is stated materially in the efficient distribution of foodstuffs from areas of abundance, where they could be spared, to areas where there was deficiency, and to where hungry people needed food.

The Canadian Seed Growers' Association met during the latter part of June for what was in effect its 25th annual convention.

Thousands of farmers no doubt will have read this announcement in the press, and will think perhaps it is of little or no concern to them. The fact is, however, that if thirty-eight years ago the late Dr. James Robertson, the late Sir William C. Macdonald and Mr. George H. Clark who until recently was seed commissioner of Canada had not had remarkable vision about seed selection, it is quite probable that Canadian wheat would not have the reputation it enjoys today on world's markets that consequently much less wheat each year would have been exported, therefore much less produced, hence that the population of Western Canada would be considerably smaller than it is.

Members of the Canadian Seed Growers' Association, for thirty-eight years, have maintained in a rare state such important varieties as Red Fife and Marquis wheat, and have made large quantities of pure seed of these varieties available to farmers at reasonable prices.

The Canadian Seed Growers' Association, I suggest, deserve well of every farmer, and all those who depend upon farmers for a living, in Western Canada, for it has made, through the efforts of its members, vitally important contributions towards the advancement of Canadian agriculture.

APPLICATION FOR LEASE OF ROAD ALLOWANCE

Notice is hereby given that Mrs. A. T. Payne, of Glenora, has made application to the Minister of Public Works, Edmonton for a lease of the following road allowance or surveyed highway, viz: between section 22-29 Township 22, Range 29 W. 4th. Any protest against the granting of the above mentioned lease must be forwarded to the Minister of Public Works, Edmonton within thirty days from the date of this notice.

Dated July 1, 1938.
MRS. A. T. PAYNE,
Glenora, Alberta.

WINDSOR'S

901-11th Avenue, West, Calgary
WE WILL PAY
The following prices for all grades of eggs until the next issue of this paper:
Grade "A" large10c per dozen
Grade "A" medium10c per dozen
Grade "B" large10c per dozen
Grade "B" medium10c per dozen
Grade "C"12c per dozen
Also buyers of dressed poultry.
We are holders of license No. 115



CLASSIFIED ADS

Notice under this heading 15 words or under 50c. first insertion and 25c. each subsequent insertion. Over 15 words one cent per word for each insertion.

FOR SALE RENT—Residence, Appleby, H. Hutcheon, Box 34, Three Hills, Alta. 18

WANTED—Tenders for construction of teaching 12x24. Tenders close July 15. For particulars apply to J. A. McArthur, secretary, Living Springs S. D. No. 419. 17

FOR SALE—1000 bushels feed oats. One mile from Stobart. J. Hewison. 18

FOUND—A bunch of keys. Owner may have same by calling at this office and claiming them and paying for this ad.

JANE WITHERS

WILD AND WOOLLY

THURSDAY 8.30 P.M.

SATURDAY: Matinee at 3 p.m. and evening shows at 7.30 and 9.15.

GLEICHEN COMMUNITY HALL

GEO. W. EVANS

Undertaker
and Embalmer

MOTOR HEARSE

Artificial wreaths always on hand. Weather does not affect these flowers in any way

EDMONTON EXHIBITION

JULY 18 TO 23

ONE-WAY FARE FOR ROUND TRIP

From all stations in Alberta, Saskatchewan and British Columbia (Vancouver and Esquimalt)

TICKETS ON SALE

JULY 16 to 22

and on July 23 for trains arriving not later than 3 p.m.

Return Until July 26

Information from Ticket Agent

Canadian Pacific

Every advance notice of any kind, where the object is the benefit or convenience of any person or number of persons, is advertising, and will be treated by The Call as such. If no instructions accompany the notice advising us to whom to charge it, it will be charged to the person sending it. Notices of any character relating to future events, the purpose of which is the raising of money, are inserted in the local news columns or the correspondence columns of The Call at fifteen cents a line for each insertion.